1:Glacken E-5 (1951-1952) 1953 AC7 Okinawa AC7

shopping trip to a larger town. In the very common evening visiting among men, women participate very little. 562

There has been some improvement in the social position of women since the war. In Hanashiro, for example, before the war, the husband, children, and grandparents ate in the second or third room, while the wife and sometimes the eldest daughter ate in the kitchen. (The Okinawan kitchen, though part of the house, differs from the other rooms in that it has direct access to the outside, is generally on a level with the ground, and has a dirt, cement, or stone floor). The wife in preparing the meal can go back and forth readily and need not take off her clogs or wash her feet if she goes barefoot when she goes up into the rooms. Her meal is a slight interlude between duties. 562 264 [342]

In most homes now, the women eat with the family in the main house. Some old women still spend most of their time in the kitchen watching the fire and eating their meals there. One of the reasons given for the change in attitude toward women is that many of the repatriated Okinawans brought newer ideas with them and did not practice segregation at meal times. [178]

Another important fact about social life is the drinking of the men and the abstinence of the women.[3] Young men usually begin drinking sake around the age of marriage. It is exceptional for a young man in his teens or early twenties to drink. But once this dividing line is passed, it is the exceptional man who does not drink. In each village one finds a few lifelong teetotalers. Drinking is always done in company, as the climax of a task completed, because of some happy turn of events, or because there is a party or celebration. As a general rule, the village men do not drink every day, but only when a suitable occasion arises. While there is drunkenness, I did not observe the solitary, prolonged drinking commonly associated with alcoholism in western societies. Prolonged drinking at night has the expected effects the next day, but there is very little remorse, unless a man has done something of which he is subsequently ashamed. Men who have drunk too much the night before do not hesitate to lie in bed 273 [562] [133]

[TEXT CONTINUES TOP of P. 295--Analyst]

3 In Okinawa, the commonest and cheapest alcoholic drink is sake. This is not the same as Japanese sake, the light rice wine, slightly resembling sauterne, that is usually served warm or hot. Okinawan sake is awamori, a much stronger drink of distilled rice spirits, a variety of the Japanese shochu. The alcoholic content of awamori ranges from about 25% to 30%. It is a raw liquor with an unpleasant taste. It is not the favorite, but it is the cheapest drink. Awamori is made from rice in small distilleries throughout Okinawa, bottled in large jugs and distributed to village shops. Most shops carry it. Sometimes there are special sake shops. Awamori or sake is sold for about Y14 per go (.318 pint). The normal intake for an evening is considered to be 2 go. Most men are fairly inebriated after drinking this much. The American army canteen, when available, is the favorite sake container. Japanese and American beer and Japanese sake are liked, but too expensive. 279 435 809

313 Home Industries and Famous Products The forested northern mountains give rise
314 to small scale lumbering, charcoal making,
433 and firewood gathering. Kunigami-son and Kushi-son emphasize the gathering of
bamboo and firewood. On the other hand the making of charcoal is more important
[369] in Nago, Hanedji, and Ōgimi. The urbanization of the south combined with
[591] the postwar extension of roads into formerly inaccessible parts of the north
have accelerated exploitation of the northern forest resource. Particularly
heavy is the demand for long roof poles, or kichigwā, after every major typhoon.
[237] Kunigami-son and Higashi supply the bulk of these. Where wood is plentiful
behind a coastal road, one often finds lime kilns, which process the coral of
the reefs.

258 The sea is also a major source of material for home industries. Sea
433 salt is made at Yagaji, Urasoe and Oroku on the west coast, at Henza and Awase
[237] on the east. Kunigami-son prides itself upon its production of seaweed. But-
tons from seashells are made in Mawashi. Fish cakes ('kamaboko') are made in
quantity in Itoman and Naha, with lesser amounts being produced in Ishikawa and
Nago. Dried bonito ('katsuoboshi') is a specialty of Tonaki isle to the west.
Motobu-chō holds second place, followed by the western isles of Tokashiki and
505 Zamami. For over a hundred years the small cargo sailboats ('Yambaru-sen')
178 of the east coast have carried forest products from the north. The extension
of roads into the northern forests has greatly reduced the amount now carried
by sea.

433 Horse breeding is a specialty in Nakazato (the eastern half of Kume-
[232] shima), which has 22% of the gunto's production of horses. However, the pro-
[235] duction of horse and cattle hides is concentrated in the urban areas, which
account for 84% of the hides produced. Nakazato is also famous for production
[231] of silk cocoons, being responsible for about two-fifths (38.7%) of the gunto's
total. The leading mainland producer is Motobu-chō, with 9%.

Although Okinawa is not self-sufficient in tea, the three areas of
[245] Gushikawa, Ishikawa and Kunigami produce over half of the local tea. In Oku
[474] village of Kunigami, the tea factory is a cooperative venture. Gushikawa
[279] and Chatan pride themselves upon possessing 'sake' and 'awamori' distilleries.
[256] Mawashi is the center of production of farm tools, and accounts for some
weaving of banana cloth. Weaving of mats from the "seven isles reed"
('shichitō-i') is a local specialty of Kanegusuku.

[314] Travertine quarries are found in Motobu-chō and Katsuren. A sandy
limestone is quarried at Minatogawa in Gushichan.